

Brenna Auer

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PROFILE

Experienced Chef with 6+ years focusing on Catering. Known for leadership.

WORK EXPERIENCE

Private Chef — Murray LLC (2024-09-03 - 2024-11-24)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 64 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.

Private Chef — Walter - Dicki (2024-09-27 - Present)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 299 guests with 95%+ client satisfaction.

Pastry Chef — Lebsack - Hills (2025-05-10 - 2025-07-11)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 203 guests with 95%+ client satisfaction.

TECHNICAL SKILLS

Cuisine Styles

Mediterranean

Kitchen Skills

Plating • Sauce-making • Baking • Cost Control

Operations

Inventory Management • Event Planning

Soft Skills

Time Management • Quality Control

EDUCATION

B.A. Hospitality Management, Yundt - Beahan University (2017)

PROJECTS

totus clam tam - Seamless uniform open architecture <https://terrible-hope.net>

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager